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El Torito's Sweet Corn Cake Yield: 10 servings LYNN THOMAS DCQP82A—

1/4 c Butter, unsalted 2 tb Shortening
1/2 c Masa harina 3 tb Cold water 1 10
Ounce Pkg frozen corn Kernels

3 tb Cornmeal

1/4 c Sugar

2 tb Whipping cream 1/4 ts Baking powder 1/4 ts Salt

1) Whip butter and shortening in mixing bowl until fluffy and creamy.

Add masa harina gradually and mix thoroughly. Add water gradually, mixing thoroughly. 2) Blend corn kernels until coarsley chopped.

Stir

into masa mixture. 3) Mix cornmeal, sugar, whipping cream, baking powder and salt in large bowl. Add butter-masa mixture; mix until blended. 4) Pour masa mixture into 8" greased baking pan. Cover with

foil and bake at 350 degrees until corn cake is firm, 40 to 50

minutes. Allow to stand at room temperature 15 minutes before cutting

into squares. Or use ice cream scoop to serve. Each serving contains

about: 147 calories; 76 mg sodium; 16 mg cholesterol; 9 grams fat; 17

grams carbohydrates; 2 grams protein;
0.21 grams fiber.